

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (50.8%) | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 2.7 kg (42.9%) | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.3 kg (4.8%)  | 60 %  | 3   |
| Grain | luska ryżowa        | 0.1 kg (1.6%)  | 1 %   | 0   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | East Kent Goldings    | 18 g   | 60 min | 6.3 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount | Use for | Time  |
|--------|----------------------------|--------|---------|-------|
| Flavor | skorka słodkiej pomarańczy | 20 g   | Boil    | 5 min |
| Spice  | kolendra                   | 10 g   | Boil    | 5 min |
| Flavor | curacao                    | 10 g   | Boil    | 5 min |

## Notes

- Ca+2Mg+2Na+ Cl-SO4-2HCO3-  
43.25.5 15.2 53.652.620.152

gips 2gr  
Epsom 2gr  
Calcium Chloride 4gr  
Soda 2gr  
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